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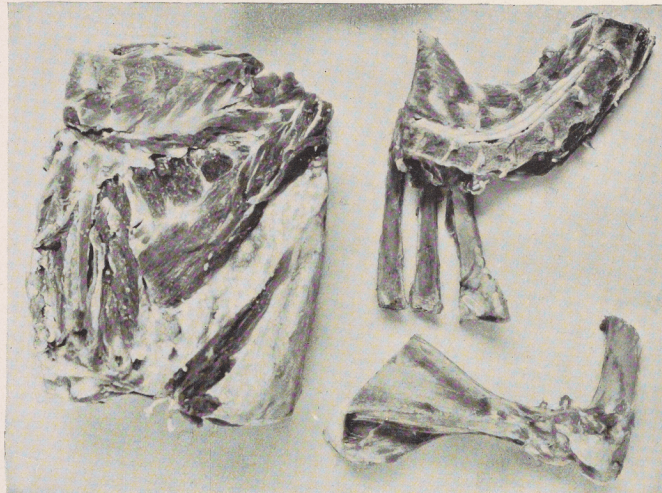
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LESS-KNOWN LAMB CUTS



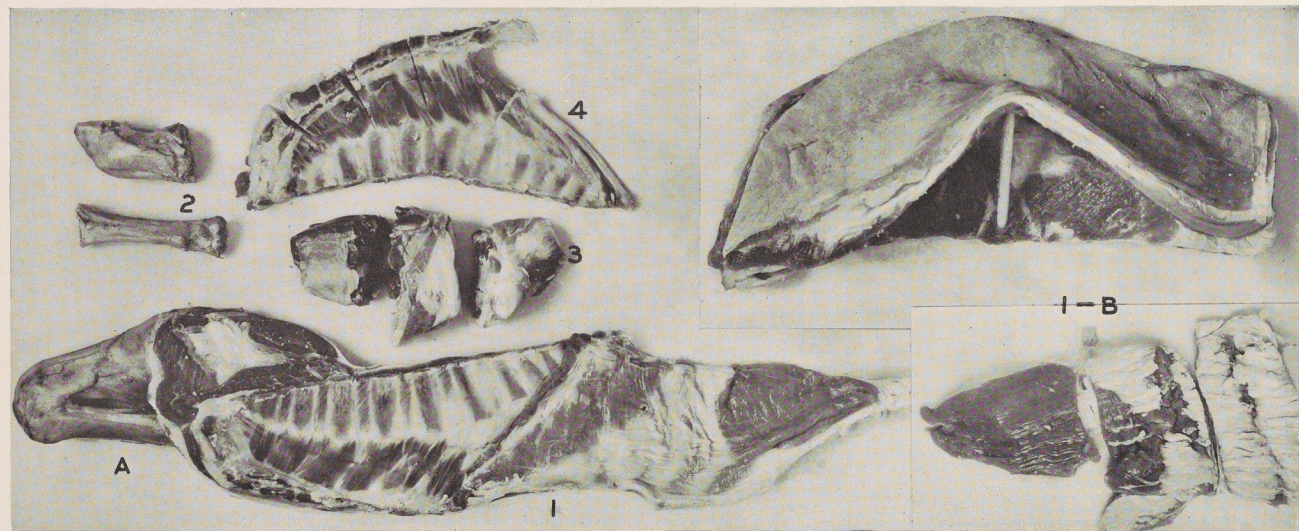
25017-C

Chuck or shoulder of lamb. The shoulder of lamb is roasted



25017-C

A shoulder which has been boned and the bones which were removed. The shoulder is roasted with or without stuffing, and the bones used in making broth



25015-C

Breast, foreleg, and flank of lamb in one piece and cut into parts. 1-A, Breast; 2, bones of foreleg; 3, stewing meat from foreleg; 4, flank. These pieces are used for stewing

25016-C

1-B, Breast prepared for stuffing with bread crumbs, and force meat for roasting

Prepared by Office of Cooperative Extension Work, Extension Service, in cooperation with the Bureaus of Animal Industry and Agricultural Economics, United States Department of Agriculture, Washington, D. C.